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CONSUMERS' COUNSEL

U·S·D·A

WHITE POTATOES

CONSUMER TIPS

U. S. STANDARDS FOR POTATOES

1. Grades based primarily on degree and percentage of diseased or damaged potatoes - the smaller the percentage, the higher the grade. Lower grade potatoes have about same food value, but more water.
2. Two highest grades - U.S. Fancy and U.S. Extra No. 1 - not usually available to consumers. Very few potatoes rate these high grades.
3. Grades usually found in retail stores - from high to low: U.S. No. 1; U.S. Commercial; U.S. No. 2.

(over)

JUDGING POTATOES

1. Avoid green skins - caused by exposure to sun and light, give bitter taste.
2. Avoid wilted, leathery potatoes - dried out or immature.
3. Avoid rotten, leaky potatoes caused by freezing - give bitter taste.
4. Avoid potatoes slightly frozen - have black ring inside - give bitter taste.
5. Sometimes scab or other surface defects merely affecting appearance, will come off when peeled, and are economical buys.
6. Some diseases, like blackheart and hollowheart, cannot be discovered until potato is cut open.

(Information from Agricultural Marketing Service, U.S.D.A.)

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